

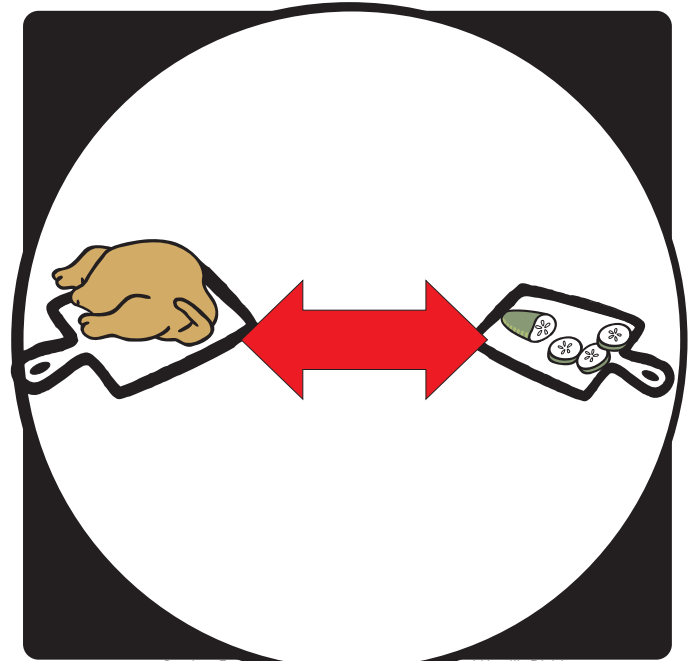
Prevention of Cross Contamination

Benton-Franklin Health District Food Service Fact Sheets

Cross contamination happens when bacteria from raw foods get onto other foods.

Raw meat is the main source of cross contamination. When blood or juice from raw chicken or other meat gets onto a counter, cutting board, utensils, or hands, bacteria can spread to other food.

It is important to keep raw meat away from other food.



Benton-Franklin Health District, Environmental Health Division

Tips to avoid cross contamination:

- wash hands after handling raw meat
- wash and sanitize all food-contact surfaces that touch raw meat
- prepare raw meat in an area away from other foods
- use a separate cutting board for raw meat
- store raw meat below other foods in the refrigerator and freezer
- store meat with a higher cooking temperature (like chicken) *below* meat with a lower cooking temperature (like fish)